

Press Release



FOR IMMEDIATE RELEASE

Waku Ghin by Tetsuya Wakuda re-opens at Marina Bay Sands *Celebrity chef restaurant ushers in a new era of dining; unveils multi-layered Japanese culinary experiences*

Singapore (1 March 2021) – Acclaimed restaurant Waku Ghin has re-opened at Marina Bay Sands after extensive renovations, offering the brilliance of Chef Tetsuya Wakuda over a widened repertoire that spans contemporary bar experiences, private dining and its signature Chef's Table.

From design inspiration to menu, the revamped Waku Ghin leans heavily towards Chef Tetsuya's Japanese roots. The dining space, for instance, is designed by award-winning Japanese designer Yohei Akao, and features a minimalist design that integrates natural materials and intricate details that pay ode to nature and heritage. At the restaurant's new entrance located adjacent to its previous location, diners are greeted by a majestic two-tonne stone sculpture from Shikoku, Japan, towering over the reception before they are ushered into The Bar at Waku Ghin.

It is here that guests are welcomed into a world of Japanese cocktails, where precision and innovation drive some of the best libations in the city. An extended bar dining area – featuring Chef Tetsuya's timeless cuisine, along with pastas, donburis, and indulgent bar bites – is flanked by swivel wooden shelves with abstract calligraphy paintings by Japanese artist Shiro Tsujimura. The wooden shelves not only create a dynamic partition between both areas of the bar, but also set a prelude to a cove of intimate dining rooms nestled at the back of the restaurant.

In the kitchens, Waku Ghin is inspired by the best produce across different seasons and regions such as Hokkaido, Okinawa, Miyagi and Toyoma – from ama ebi (sweet shrimp) and kanburi (winter yellowtail) in winter, to shiro ebi (white shrimp) in spring time, Hokkaido uni and anago (saltwater eel) in summer time, and prized wasabi from Shizuoka, Chef Tetsuya's birthplace.

"The new Waku Ghin is more contemporary and accessible via the expanded offering at The Bar. But guests can also find pockets of exclusivity through our two private dining rooms and Chef's Table. From culinary origins to design inspiration, I've taken the time to dig deeper into my Japanese roots to present a fresh new interpretation of Waku Ghin – one where diners get to journey and taste the best of Japan across different prefectures and seasons," said Chef Tetsuya.

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Waku Ghin

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Chef's Table



Indulge in a bespoke omakase menu at Waku Ghin's Chef's Table, where diners move from room to room as they journey through a gastronomical experience (from L to R): **Chef's Table; The Bar at Waku Ghin; marinated botan shrimp with sea urchin and oscietra caviar**

Waku Ghin's signature omakase experience remains the ultimate pilgrimage for gourmands. The bespoke dining journey begins at the stylish Japanese cocktail bar helmed by Head Bartender Kazuhiro Chii. After a tippie or two, diners proceed to the exclusive 10-seater Chef's Table, where a chef personally attends to each party of guests. Similar to the previous Waku Ghin, diners are treated to a sensory feast of craftsmanship on display, as they savour Waku Ghin's seasonal menu, featuring the famed *marinated botan shrimp with sea urchin and oscietria caviar*, alongside seasonal delights such as the prized *Western Australian pearl meat*.

A selection of fresh grill items is now available as part of the enhanced omakase menu. Diners can choose from a wider range of premium beef cuts and seafood for the day, ranging from *ohmi wagyu* and *aburi sukiyaki*, to fresh *carabinero* and *scampi*. Draw a close to the indulgent meal over intricate desserts at a private dessert room, tucked away at the back of the restaurant overlooking the expansive mall and glistening waterfront.

Time-honoured carpentry by craftsmen from Shikoku, Japan, is imbued in a dining table at the chef's table room, forged using Kaba Zakura (Japanese cherry) with natural wood lines. Known for its rich colour and fine-grained texture, the cherry wood's unique characteristics and annular lines become more prominent and distinct over time after rounds of polishing.

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(L-R): Chef Tetsuya Wakuda, Executive Chef Masahiko Inoue, Executive Pastry Chef Ishino Yasushi, Head Bartender Kazuhiro Chii

Since opening in 2010, Waku Ghin has been winning over global gourmards with impeccable service and culinary finesse led by Chef Tetsuya Wakuda and long-time stalwarts Executive Chef Masahiko Inoue and Executive Pastry Chef Ishino Yasushi.

“It has been a privilege to serve diners at Marina Bay Sands for the past decade, and we look forward to creating more magical culinary moments in the future,” said Chef Tetsuya.

The Bar at Waku Ghin opens from 5pm daily, while the Chef’s Table welcomes guests from 5.30pm till late, with plans for lunch service in the future. Reservations for Chef’s Table and private bookings are now open via wakughinreservation@MarinaBaySands.com or + 65 6688 8507. The Bar accepts walk-in guests, and reservations are not required.

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